

CARAMEL TURTLES



INGREDIENTS:

- 1-1/3 cup pecan halves
- 18 squares caramel candies,
individually wrapped
- 1/2 cup semisweet chocolate chips
or chopped chocolate



CLOUDY

MAKES: 36 turtles

DIRECTIONS:

1. Preheat the oven to 350°.
2. Slice or break pecan halves lengthwise to make slivers for the head, tail, and four feet.
3. For each turtle, arrange 6 nut pieces in a 6-point star on a cookie sheet lined with foil.
4. Unwrap one caramel square and cut in half.
5. Set one half on top of

CARAMEL TURTLES



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DIRECTIONS:

- the cluster of nut pieces.
6. Without moving any of the nuts, place the tray of turtles in the oven for about 4 to 5 minutes. Be sure to watch carefully so the nuts don't burn.
7. The caramels will melt onto the nuts, creating the turtle's shell.
8. Remove the tray from

CARAMEL TURTLES



INGREDIENTS:



CLOUDY

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DIRECTIONS:

- the oven and set 4 to 5 chocolate chips on top of each caramel.
9. Return to the oven for a few seconds to melt the chocolate.
 10. You can spread out the melted chocolate with the back of a spoon if you wish.
 11. Remove the foil with the candies on it from the baking sheet and

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DIRECTIONS:

allow the turtles to cool completely.



The best way to store walnuts is in their shells. This protects them from light, heat, and moisture!